

鷄鴨類 FOWL AND 蔬菜類 VEGETABLES

| | | |
|------|--|------|
| 甜酸鷄 | 61. SWEET AND SOUR CHICKEN..... | 5.95 |
| | Breaded deep-fried chicken chunks with onion, green peppers, carrots and pineapple served with special sweet and sour sauce. | |
| 杏仁鷄丁 | 62. ALMOND CHICKEN..... | 5.95 |
| | Diced chicken with green pepper, onion, mushrooms, bamboo shoots and almonds. | |
| 大蒜鷄丁 | 63. GARLIC CHICKEN..... | 5.95 |
| | Boneless chicken sauteed with water chestnuts and mushrooms in a mild garlic sauce. | |
| 宮保鷄丁 | 64. PRINCESS CHICKEN..... | 5.95 |
| | Tender chicken cubes sauteed with Chinese greens in hot bean sauce. | |
| 去骨鷄 | 65. ALMOND BONELESS CHICKEN..... | 6.50 |
| | Sliced deep fried, golden brown, boneless chicken breast served on top of delicately cooked snow peas, mushrooms and water chestnuts and minced with shreds of almond. | |
| 醬爆鷄丁 | 66. CHICKEN IN HOISIN SAUCE..... | 5.95 |
| | Diced chicken breast sauteed with bamboo shoots, Chinese greens, mushrooms in a rich flavored hoisin sauce. | |
| 磨菇鷄片 | 67. MOO-GOO GAI PAN..... | 6.25 |
| | Finely sliced breast of chicken sauteed with mushrooms, bamboo shoots and Chinese greens. | |
| 咖哩鷄丁 | 68. CURRY CHICKEN..... | 5.95 |
| | Boneless chicken sauteed with green peas, bamboo shoots and served in curry sauce. | |
| 爆雙丁 | 69. STIR-FRIED CHICKEN WITH SHRIMP..... | 6.95 |
| | Chicken cubes and shrimp sauteed with mushrooms, green pepper and onion. | |
| 香酥鴨 | 70. CRISPY DUCK..... | 7.95 |
| | Half duck marinated in Chee Peng special sauce, steamed and deep-fried to a golden brown. | |
| | 71. GENERAL'S CHICKEN (House Specialty)..... | 7.95 |
| | 72. CHICKEN ROLL (House Specialty)..... | 7.95 |
| 青菜什錦 | 73. VEGETABLE ENSEMBLE..... | 6.50 |
| | Broccoli, carrots, snow peas, celery, bamboo shoots, water chestnuts and baby corn in a delicate sauce. | |

OLD FAVORITES

| | |
|-----------------------------------|------|
| 61. CHOW MEIN..... | 5.00 |
| (With chicken, pork or beef) | |
| With shrimp..... | 5.50 |
| House Special..... | 5.50 |
| 62. FRIED RICE..... | 4.50 |
| (With pork, beef, chicken or ham) | |
| With shrimp..... | 4.75 |
| House Special..... | 5.50 |

BEVERAGES

| | |
|-------------|-----|
| TEA..... | .50 |
| COFFEE..... | .50 |
| PEPSI..... | .50 |
| MILK..... | .50 |
| 7-UP..... | .50 |

甜點 DESSERTS

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|----------------------|------|
| ALMOND COOKIES..... | .30 |
| FRIED ICE CREAM..... | 1.50 |

AMERICAN MENU

| | |
|-----------------------|------|
| NEW YORK STEAK..... | 6.95 |
| FRIED LAKE PERCH..... | 3.95 |
| FRIED CHICKEN..... | 3.95 |
| FRIED SHRIMP..... | 4.95 |



CHEE PING

1129 NORTH U.S. 31

PETOSKY, MI. 49770

PH. (616) 347-2542

GOURMET DINNERS

CANTONESE

| | |
|--|--|
| FOR TWO - 18.00 EGG DROP SOUP EGG ROLLS SWEET AND SOUR PORK ALMOND CHICKEN | FOR THREE - 24.00 EGG DROP SOUP EGG ROLLS SWEET AND SOUR PORK ALMOND CHICKEN PEPPER STEAK |
| FOR FOUR - 32.00 EGG DROP SOUP EGG ROLLS SWEET AND SOUR PORK ALMOND CHICKEN PEPPER STEAK SHRIMP WITH LOBSTER SAUCE | FOR FIVE - 40.00 EGG DROP SOUP EGG ROLLS SWEET AND SOUR PORK ALMOND CHICKEN PEPPER STEAK SHRIMP WITH LOBSTER SAUCE VEGETABLE ENSEMBLE |

MANDARIN

| | |
|--|--|
| FOR TWO - 17.00 SIZZLING RICE SOUP EGG ROLLS FRIED WONTON MONGOLIAN BEEF SWEET AND SOUR SHRIMP | FOR THREE - 25.50 SIZZLING RICE SOUP EGG ROLLS FRIED WONTON MONGOLIAN BEEF SWEET AND SOUR SHRIMP CHICKEN IN HOISIN SAUCE |
| FOR FOUR - 34.00 SIZZLING RICE SOUP EGG ROLLS FRIED WONTON MONGOLIAN BEEF SWEET AND SOUR SHRIMP CHICKEN IN HOISIN SAUCE TOMATO BEEF | FOR FIVE - 42.50 SIZZLING RICE SOUP EGG ROLLS FRIED WONTON MONGOLIAN BEEF SWEET AND SOUR SHRIMP CHICKEN IN HOISIN SAUCE TOMATO BEEF GARLIC CHICKEN |

SPECIAL DINNERS

| | |
|--|---|
| FOR TWO - 20.00 HOT AND SOUR SOUP PU-PU PLATTER CHEE PENG STEAK MOO SHUI PORK | FOR THREE - 30.00 HOT AND SOUR SOUP PU-PU PLATTER CHEE PENG STEAK MOO SHUI PORK STIR-FRIED CHICKEN W/SHRIMP |
| FOR FOUR - 40.00 HOT AND SOUR SOUP PU-PU PLATTER CHEE PENG STEAK MOO SHUI PORK STIR-FRIED CHICKEN W/SHRIMP ALMOND BONELESS CHICKEN | FOR FIVE - 50.00 HOT AND SOUR SOUP PU-PU PLATTER CHEE PENG STEAK MOO SHUI PORK STIR-FRIED CHICKEN W/SHRIMP ALMOND BONELESS CHICKEN CRISPY DUCK (HALF DUCK) |
| FOR SIX - 60.00 HOT AND SOUR SOUP PU-PU PLATTER CHEE PENG STEAK MOO SHUI PORK | STIR-FRIED CHICKEN W/SHRIMP ALMOND BONELESS CHICKEN CRISPY DUCK (HALF DUCK) SWEET AND SOUR FISH |

頭枱 APPETIZERS

| | | |
|-------|---|------|
| 春 捲 | 1. EGG ROLLS..... | 1.60 |
| 炸饅頭 | 2. FRIED WON TON (6)..... | 1.50 |
| 油 色 蝦 | 3. SHRIMP TOAST (6)..... | 2.50 |
| 紙 色 | 4. PAPER-WRAPPED FRIED CHICKEN (4)..... | 1.50 |
| 牛肉串 | 5. SHISHKEBOB CHINESE STYLE (4)..... | 1.95 |
| 煎排骨 | 6. BARBECUED SPARE RIBS (6)..... | 3.85 |
| 洋式拼盤 | 7. PU-PU PLATTER (For Two)..... | 5.50 |

湯類 SOUP

| | | |
|-----|-----------------------------|------|
| 鍋巴湯 | 11. SIZZLING RICE SOUP..... | 1.00 |
| 蛋花湯 | 12. EGG DROP SOUP..... | .80 |
| 龍絲湯 | 13. WON TON SOUP..... | 1.00 |

海鮮類 SEAFOOD

| | | |
|------|----------------------------------|------|
| 全家福 | 21. HAPPY FAMILY..... | 6.50 |
| 甜酸蝦 | 22. SWEET SOUR SHRIMP..... | 6.75 |
| 雪豆蝦仁 | 23. SHRIMP WITH PEA PODS..... | 6.95 |
| 腰果蝦仁 | 24. SHRIMP WITH CASHEW NUTS..... | 6.95 |
| 蝦龍蝦 | 25. SHRIMP IN LOBSTER SAUCE..... | 6.95 |
| 海鮮寬巴 | 26. SEA FOOD SIZZLING RICE..... | 7.85 |

| | | |
|-----------------------|---|-------|
| 炒蝦仁 | 27. SHRIMP WITH VEGETABLES..... | 6.85 |
| 乾燒蝦仁 | 28. HOT SPICY SHRIMP..... | 6.85 |
| 豆鼓龍蝦 | 29. SHRIMP WITH EGG FLOWER (House Specialty)..... | 7.85 |
| 30. LOBSTER CANTONESE | Choice lobster tail with minced meat and egg sauce. | 13.00 |
| 31. LOBSTER ROYAL | Lobster meat with Chinese greens. | 11.75 |

牛肉類 BEEF

| | | |
|------|--|------|
| 蒙古牛肉 | 41. MONGOLIAN BEEF..... | 6.25 |
| 青椒牛肉 | 42. PEPPER STEAK..... | 6.25 |
| 蕃茄牛肉 | 43. TOMATO BEEF..... | 5.95 |
| 宮保牛肉 | 44. PRINCESS BEEF..... | 5.95 |
| 蠔油牛肉 | 45. BEEF WITH OYSTER SAUCE..... | 5.95 |
| 雙冬牛肉 | 46. BEEF WITH MUSHROOMS AND BAMBOO SHOOTS..... | 6.50 |
| 陳皮牛肉 | 47. BEEF WITH ORANGE FLAVOR..... | 6.95 |

豬肉類 PORK

| | | |
|------|------------------------------|------|
| 木須肉 | 51. MOO SHUI PORK..... | 6.50 |
| 回鍋肉 | 52. CHUNG-KING PORK..... | 6.50 |
| 咕嚕肉 | 53. SWEET AND SOUR PORK..... | 5.95 |
| 什錦雲吞 | 54. SUBGUM WONTON..... | 6.95 |

LUNCHEON COMBINATION

For Diners on a restricted diet, we will omit salt and hot peppers at your request.
Our chefs add no MSG to their cooking.
All Luncheons served with Hot and Sour Soup or Egg Drop Soup,
Fried Rice and Weekly Compliment.
No soup comes with Carry Out Lunch

PORK TENDERLOIN

- 501. Sweet and Sour Pork 4.95
- w* 502. Pork with Garlic Sauce 4.95
- w 503. Pork with Fresh Vegetables 4.95
- * 504. Emperor Pork 4.95

CHICKEN

- 511. Sweet and Sour Chicken 4.95
- w* 512. Chicken with Garlic Sauce 4.95
- w 513. Chicken with Fresh Vegetables 4.95
- 514. Golden Fried Nuggets with Vegetables 4.95
- w 515. Cashew or Almond Chicken 4.95
- w* 516. Kung Pao Chicken 4.95



Look for the soup knives on our menu. They indicate the meals we serve which are lower in sodium, fat and cholesterol and meet American Heart Association guidelines for heart healthy dining.

BEEF

- w 521. Pepper Steak 5.25
- w* 522. Szechuan Beef 5.25
- w 523. Beef with Fresh Vegetables 5.25
- w 524. Mandarin Beef 6.50
- w 525. Mongolian Beef 5.25

SEAFOOD

- 531. Sweet and Sour Shrimp 6.50
- w* 532. Shrimp with Garlic Sauce 6.50
- w 533. Shrimp with Fresh Vegetables 6.50
- * 534. Szechuan Shrimp 6.50
- w* 535. Hunan Shrimp 6.50
- 536. Pineapple Shrimp 6.95

LO-MEIN

- 541. Choice of Beef, Chicken or Pork 4.50

VEGETABLE

- w 551. Vegetable Deluxe 4.50

Single entrees served to 2, \$2.00 Extra.

* Hot! However we can temper the heat to suit your palate.
w Indicates low cholesterol, low fat.

Minimum order \$7.50

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By Ochsner World Dining Guide By Time Magazine Coast-To-Coast Dining Guide

1ST CREATIVE CUISINE IN THE COUNTRY
Oriental Restaurant Member Of The American Heart Association

MANDARIN ■ HUNAN ■ SZECHUAN ■ AUTHENTIC CUISINE

店飯后皇
EMPRESS of CHINA

451-2500

2249 Hikes Lane at Bardtown Road



From Downtown: Take I-65 South to I-264 East, exit 18 turn right (or South) to Bardtown Road.

Creative Cuisine

帝后飯店
EMPEROR of CHINA

426-1717

FAX 425-8241
2210 Holiday Manor Center
264 and Brownsboro Rd. East



From Downtown: Take I-64 East (I-71 North) keep to right, to I-264, take first exit 22 turn left (or East) to Brownsboro Road.

RESERVATIONS: (718) 457 - 8282
(718) 457 - 8298

點心 DIM SUM

| | | |
|-------|----------------------------------|------|
| 潮州蒸粉果 | Steamed Shrimp Dumpling | 1.40 |
| 叉燒餐飽仔 | Baked Small Pork Bun | 1.40 |
| 蚵肉魚翅餃 | Crab Meat & Shark's Fin Dumpling | 1.40 |
| 百花暖胃椒 | Stuffed Green Pepper | 1.40 |
| 豉汁蒸柏菜 | Steamed Beef Strip | 1.40 |
| 西菜牛肉貢 | Steamed Beef Ball | 1.40 |
| 笋尖鮮蝦餃 | Shrimp Har Kow | 1.40 |
| 豉汁蒸排骨 | Steamed Spare Ribs | 1.40 |
| 香煎韭菜餃 | Deep Fried Pork Dumpling | 1.40 |
| 滑雞絲粉卷 | Steamed Shredded Chicken Roll | 1.40 |
| 鳳絲炸春卷 | Spring Roll | 1.40 |
| 蒜茸酥芋角 | Deep Fried Taro Dumpling | 1.40 |
| 腊味蘿蔔糕 | Pan Fried Turnip Cake | 1.40 |
| 蠔油鮮竹卷 | Steamed Bean Curd Roll | 1.40 |
| 坤黃干蒸貢 | Pork Sui Mai | 1.40 |
| 酥炸鱈魚餅 | Deep Fried Fish Cake | 1.40 |
| 五香咸水角 | Pan Fried Meat Dumpling | 1.40 |
| 魚皮牛肉貢 | Steamed Beef Dumpling | 1.40 |
| 菜肉鍋貼餃 | Pork Meat Dumpling | 1.40 |
| 豉汁蒸鳳爪 | Braised Chicken Feet | 1.40 |
| 香脆炸蝦丸 | Deep Fried Shrimp Ball | 1.40 |
| 冬菇叉燒餅 | Sesame Roast Pork Cake | 1.40 |



皇冠閣 海鮮酒家
CROWN PALACE
SEAFOOD RESTAURANT

特點 SPECIAL DIM DUM

| | | |
|-------|-----------------------------|------|
| 生炒糯米飯 | Fried Sticky Rice | 2.50 |
| 五香炆牛什 | Spicy Ox Stomach | 2.50 |
| 鮮蝦炒麵粉 | Sticky Noodle with Shrimp | 2.50 |
| 蘿蔔會豬皮 | Pork Skin with Turnips | 2.50 |
| 八寶糯米飯 | Sticky Rice with Lotus Leaf | 2.50 |
| 韭菜會鴨紅 | Duck Blood with Scallion | 2.50 |
| 魚翅灌湯餃 | Shark's Fin Dumpling | 2.50 |
| 蠔皇炆鴨掌 | Duck Feet with Oyster Sauce | 2.50 |

甜點 CAKE WITH CREAM

| | | |
|-------|----------------------------|------|
| 桂林馬蹄糕 | Waterchestnut Cake | 1.40 |
| 酥皮蛋撻仔 | Egg Custard | 1.40 |
| 香滑椰汁糕 | Coconut Pudding | 1.40 |
| 鵝油馬拉糕 | Steamed Egg Yoke Cake | 1.40 |
| 什果凍豆腐 | Bean Curd with Mixed Fruit | 1.40 |
| 奶黃西米角 | Rice Cake with Cream | 1.40 |

腸粉 RICE NOODLE

| | | |
|-------|------------------------|------|
| 九王帶子腸 | Scallop Rice Noodle | 1.40 |
| 軟滑牛肉腸 | Beef Rice Noodle | 1.40 |
| 漂爽鮮蝦腸 | Shrimp Rice Noodle | 1.40 |
| 蜜汁叉燒腸 | Roast Pork Rice Noodle | 1.40 |

RESERVATIONS: (718) 457 - 8282
(718) 457 - 8298

| PAN FRIED NOODLE | |
|----------------------------|---|
| CHOW FUN (Broad Noodles) | |
| MAI FUN (Rice Noodles) | |
| 海鮮炒麵 | Pan Fried Noodles with Sea Food ----- 6.95 |
| 蝦球炒麵 | Pan Fried Noodles with Jumbo Shrimp ----- 6.95 |
| 什錦炒麵 | House Special Pan Fried Noodles ----- 6.75 |
| 雞球炒麵 | Pan Fried Noodles with Chicken ----- 5.00 |
| 蝦仁炒麵 | Pan Fried Noodles with Shrimp ----- 5.75 |
| 牛肉炒麵 | Pan Fried Noodles with Beef ----- 5.00 |
| 肉絲炒麵 | Pan Fried Noodles with Pork ----- 5.00 |
| 八珍炒麵 | Pan Fried Noodles w. Assorted Meat ----- 5.00 |
| 叉燒炒麵 | Pan Fried Noodles with Roast Pork ----- 5.00 |
| 豉椒干炒 | Beef Chow Fun with Green and ----- 5.00 |
| 牛河 | Bean Sauce (dry) |
| 菜遠炒牛河 | Beef Chow Fun with Vegetable ----- 5.00 |
| | (Cantonese style) |
| 干炒牛河 | Beef Chow Fun (dry) ----- 5.00 |
| 星州炒米 | Singapore Mai Fun ----- 5.00 |
| 廈門炒米 | Amoy Mai Fun ----- 5.00 |
| 蚵肉干燒伊麵 | Stewed E-Fu Noodles w. Crab Meat ----- 6.75 |
| 西芹牛柳絲麵 | Shredded Beef and Celery Noodles ----- 6.75 |
| NOODLES IN SOUP (Per Bowl) | |
| 招牌湯麵 | House Special Noodles ----- 7.50 |
| 蝦球湯麵 | Shrimp Ball Noodles ----- 7.95 |
| 鴻運湯麵 | Crab Meat Noodles ----- 7.95 |
| 雞球湯麵 | Chicken Noodles ----- 7.50 |
| 雪菜肉絲湯麵 | Shredded Pork w. Preserved Vegetable ----- 7.50 |
| 雪菜鴨絲湯麵 | and Clam Meat ----- 7.50 |
| | Shredded Duck w. Preserved Vegetable ----- 7.50 |
| | Mai Fun |



皇冠閣 海鮮酒家
CROWN PALACE
SEAFOOD RESTAURANT

| NOODLES SOUP (Per Person) | |
|---------------------------|--|
| 蝦球湯麵 | Noodles with Shrimp ----- 4.75 |
| 雞球湯麵 | Noodles with Chicken ----- 3.50 |
| 滑牛湯麵 | Noodles with Beef ----- 3.50 |
| 肉片湯麵 | Noodles with Pork ----- 3.50 |
| 北菇菜遠 | Noodles with Vegetable and ----- 3.50 |
| 湯麵 | Black Mushrooms |
| RICE (Per Dish) | |
| 揚州炒飯 | Yung Chow Fried Rice ----- 4.25 |
| 蝦仁炒飯 | Shrimp Fried Rice ----- 4.50 |
| 牛肉炒飯 | Beef Fried Rice ----- 3.50 |
| 叉燒炒飯 | Roast Pork Fried Rice ----- 3.50 |
| 咸魚雞粒炒飯 | Preserved Fish & Chicken Fried Rice ----- 6.50 |
| 中式牛柳飯 | Fillet Steak Chinese Style Rice ----- 3.50 |
| 滑蛋牛肉飯 | Scramble Egg & Beef with Rice ----- 3.50 |
| 滑蛋蝦仁飯 | Scramble Egg & Shrimp with Rice ----- 4.50 |
| 免治牛肉飯 | Minced Beef with Rice ----- 3.50 |
| 菜遠牛肉飯 | Beef Vegetable with Rice ----- 3.50 |
| 豉椒雞柳飯 | Chicken & Pepper with Rice ----- 3.50 |
| 豉椒排骨飯 | Spare Ribs & Black Bean with ----- 3.50 |
| | Pepper and Rice |

四季
超級自助火鍋

每位 \$18.95

窩粉麵

NOODLES WITH SOUP

| | | |
|--------|---------------------------------|-------|
| 本樓窩麵 | House Special Noodle Soup | 12.95 |
| 海鮮窩麵 | Seafood Noodle Soup | 9.95 |
| 雞球窩麵 | Chicken Noodle Soup | 6.95 |
| 魚球窩麵 | Stuffed Fish Ball Noodle Soup | 8.95 |
| 冰圈窩麵 | Crabmeat Noodle Soup | 8.95 |
| 火腿窩麵 | Ham Noodle Soup | 6.95 |
| 鴨絲窩麵 | Shredded Duck Meat Mai Fun Soup | 8.95 |
| 三絲窩麵 | Shredded Meat Mai Fun Soup | 6.95 |
| 雲耳牛蒡粉麵 | Minced Beef Mai Fun Soup | 6.95 |

PAN FRIED NOODLES
AND CHOW FUN

| | | |
|--------|-------------------------------|-------|
| 本樓炒麵 | House Special Noodles | 12.95 |
| 海鮮炒麵 | Seafood with Noodles | 9.95 |
| 蝦球炒麵 | Shrimp with Noodles | 12.95 |
| 龍利球炒麵 | Fish Fillets with Noodles | 12.95 |
| 當鴨粉炒麵 | Shredded Meat with Noodles | 8.95 |
| 八珍炒麵 | Special Combo with Noodles | 8.95 |
| 牛肉炒麵 | Beef with Noodles | 6.95 |
| 雞球炒麵 | Chicken with Noodles | 6.95 |
| 銀邊雞炒麵 | Mixed Vegetables with Noodles | 6.95 |
| 肉絲炒麵 | Shredded Pork with Noodles | 6.95 |
| 豉油王炒麵 | Soy Sauce with Noodles | 6.95 |
| 雲耳牛蒡炒麵 | Minced Beef with Mai Fun | 6.95 |
| 豉椒干牛河 | Beef Chow Fun with Bean Sauce | 6.95 |
| 菜遠炒牛河 | Beef Chow Fun with Vegetables | 6.95 |
| 干炒牛河 | Beef Chow Fun | 6.95 |
| 星洲炒米 | Mai Fun, Singapore Style | 6.95 |
| 家鄉炒米 | House Special Mai Fun | 6.95 |
| 脆皮炒麵 | Noodles with Oyster Sauce | 6.95 |
| 蟹肉干燒伊麵 | Crab Meat E Fu Noodles | 8.95 |
| 菜遠干燒伊麵 | Vegetable E Fu Noodles | 6.95 |
| 三絲炒麵粉 | Shredded Meat Rice Noodles | 6.95 |



福臨門大酒樓
Oriental Pearl Restaurant
紐約曼哈頓中區華埠 103 號 電話: (212) 219-8388
103-103 New Street, New York, N.Y. 10013 Tel: (212) 219-8388

WHAT IS DIM SUM

"Dim Sum" is one of the main part of Chinese Gastrology. It is a collection of appetizer, snacks and pastries in many variations. Dim Sums are made with different kinds of meats, vegetables and seafoods which are steamed, pan fried, boiled, braised, stewed and baked. There are also many dessert available in the form of buns, cakes, etc. Dim Sum started its root in Southern China since the Tenth Century and had wide spread effect all over the world. More and more people like to have Dim Sum not only for breakfast, but throughout the day also. Why are these tiny snacks so attractive? It is because of the way it's presented, which makes it tempting to our eyes and taste bud. Furthermore, it is an economic way to have a leisure and enjoyable meal, by spending a small amount of money you can enjoy many different kinds of oriental foods.

Here at Oriental Pearl, we provide a wide selection of Dim Sum served throughout the day. The price of most Dim Sum range from \$1.70 to \$3.25. If you have question about Dim Sum, our captains and waiters are always at your service. So don't hesitate, come and try our special all day Dim Sums. You will find out why Dim Sum is a experience everyone keeps coming back for.

Prices From \$1.70 - 3.25
7 Days A Week
From 8:00 am to 3:00 pm

早午茶市
精美點心・天天供應

淡鼓脆香蟹鼓鼓鼓
水汁皮脆王味汁汁
鮮牛滑炸干叉蒸蒸
蝦栢豆春燒燒鳳排
餃菜腐卷實飽爪骨

1.70 1.70 1.70 1.70 1.70 1.70 1.70

臘酥生酥蠔魚鮮潮
味化炒皮油皮竹州
藕香糯炸鮮牛牛蒸
葡芋米粉竹肉肉粉
糕角飯菓卷實實菓

1.80 1.80 1.80 1.80 1.80 1.80 1.80

百家香桂家蟹香迷
花鄉煎林鄉肉苔你
釀釀蔬炸鼓蝦帶百
青茄菜椒魚餃子花
椒子餅丸球皇餃卷

2.00 2.00 2.00 2.00 2.00 2.00 2.00

點心類

點心類

點心類

壽筵喜宴 華麗廳堂
晚飯小酌 合時煲仔



游水海鮮 撚手小菜
原盅燉品 四季火鍋

| 鹹 點 | |
|-------|---------------------------------|
| 滾水鮮蝦餃 | Steamed Shrimp Dumpling |
| 豉王干蒸賣 | Steamed Pork Sui Mai |
| 韭菜蝦餅餅 | Pan Fried Shrimp Cake |
| 豉椒蒸肉排 | Steamed Spare Ribs |
| 豉椒牛腩菜 | Steamed Beef Tripe |
| 時菜牛肉賣 | Steamed Stuffed Beef Ball |
| 豉椒蒸鳳爪 | Steamed Chicken Feet |
| 魚皮干蒸牛 | Steamed Beef Sui Mai |
| 雞粒魚翅餃 | Steamed Chicken Dumplings |
| 豉味蒸叉飽 | Steamed Pork Bun |
| 焗叉燒餐飽 | Baked Roast Pork Bun |
| 生炒糯米飯 | Sticky Rice |
| 菜膽蒜芽角 | Deep Fried Taro Puff |
| 菜蝦咸水角 | Meat Dumpling Puff |
| 時菜蝦魚球 | Stuffed Fish Ball |
| 百花釀芥椒 | Stuffed Green Pepper |
| 酥皮炸粉蒸 | Deep Fried Dumpling |
| 絲苗碎春卷 | Fried Spring Rolls |
| 蒜茸鳳尾蝦 | Taro Puff with Shrimp |
| 鴨菜茄子餃 | Steamed Scallop Dumplings |
| 腸 粉 | |
| 豉王鮮蝦腸 | Shrimp Rice Noodles |
| 蜜汁叉燒腸 | Roast Pork Rice Noodles |
| 香滑牛肉腸 | Beef Rice Noodles |
| 香滑蝦米腸 | Baby Shrimp Rice Noodles |

| 午市精選 | |
|--------|-------|
| 家鄉炒手糕 | 8.95 |
| 三絲燴飯 | 8.95 |
| 湖珍窩條 | 8.95 |
| 八珍燴飯 | 8.95 |
| 泰式炒銀絲 | 8.95 |
| 本樓三鮮炒麵 | 12.95 |
| 烏冬魚蝦米 | 12.95 |
| 海龍皇燴飯 | 18.95 |
| 特式小食 | |
| 羅蔔汁燴飯 | 3.25 |
| 椒鹽叉燒 | 3.25 |
| 京蔥鴨肉 | 3.25 |
| 椒鹽叉燒 | 3.25 |
| 足料炒粉 | 2.00 |
| 豉汁蒸肉 | 6.50 |
| 什螺 | 3.25 |

| 湯粉麵類 | |
|-------|-------|
| 鴻圖伊麵 | 8.95 |
| 北菇扒菜 | 8.95 |
| 本樓三鮮 | 12.95 |
| 斑球窩麵 | 8.95 |
| 海味鮮窩麵 | 9.95 |
| 鴨柳窩麵 | 8.95 |
| 八珍魚翅 | 8.95 |
| 菜遠魚翅 | 8.95 |
| 炒飯類 | |
| 福馨建炒飯 | 9.95 |
| 鹹魚炒飯 | 9.95 |
| 臘味炒飯 | 6.95 |
| 鴨片炒飯 | 6.95 |
| 吊片炒飯 | 6.95 |
| 梓菜炒飯 | 5.50 |
| 揚州炒飯 | 5.50 |
| 碟飯類 | |
| 洋蔥扒飯 | 3.95 |
| 京汁扒飯 | 3.95 |
| 時菜扒飯 | 3.95 |
| 中菜扒飯 | 4.95 |
| 時菜扒飯 | 4.95 |
| 招牌扒飯 | 4.95 |
| 菜蔬扒飯 | 3.95 |
| 時菜扒飯 | 3.95 |



糖
Sweet & Tart
潮 Cafe

糖水

糖水，是中國歷史上最悠久的糖水。在中國，糖水已有幾千年的历史。糖水少，大抵在茶館裏，熱氣喉痛的時候，以糖水送火，生火解渴，解熱潤喉等等。而糖水，亦在最早的傳統糖水及今天多變多幻的糖水之間。因其清香，能解熱潤喉且具保健功能，故其能滋養。常平可保滋，此為糖水大化，故糖水消費量高。

上佳糖水制法：

清香味適口為糖水之佳品。常糖水之方法甚多，其法在於用料上，用料及配搭湯底的糖水，否則，糖水以熱糖水及糖水的糖水，其味亦變其大。

Tong Shui is the Chinese pronunciation of "Sweet Soup". It is a term to describe a special selection of "Soups" which have a tradition going back of over a thousand years.

"Tong Shui" is very popular among the Chinese. They enjoy it after meals, at tea-time and other relaxing occasions. It has the functions of nourishing, moderation and balancing the Yin and Yang of our bodies.

Building on its wonderful tradition, today "Tong Shui" has been expanded to include a vast number of varieties. We enjoy them for their natural, elegant flavor and taste, along with its nutrition. It is no wonder that "Tong Shui" has always been preferred by connoisseurs in all seasons.

Secret of great Tong-Shui

The essence of great Tong Shui is its smooth light taste and delicate fragrance. Although there are many recipes for Tong Shui, there are two essential rules to follow (1) use only the finest ingredient, with no substitutions or alternatives and (2) brewed to perfection using precise temperatures and impeccable timing. Then your taste bud will not be disappointed

桂香紅茶 \$ 3.75
Cinnamon Red Tea

珍珠綠茶 \$ 3.75
Green Tea with Sago

桂香綠茶 \$ 3.75
Cinnamon Green Tea

薄荷綠茶 \$ 3.75
Mint Green Tea

蜂蜜綠茶 \$ 3.75
Green Tea with Honey

清熱散味花旗參茶 \$ 3.75
Ginseng with Honey

檸檬薑茶 \$ 2.95
Lemon Ginger Tea

特色雪糕撈

Special Ice Cream

台式鮮果棉花冰 \$ 4.50
Fresh Fruit Ice Mixture

珍珠香芒雪糕撈 \$ 3.95
Mango Ice Cream with Sago

珍珠薑味雪糕撈 \$ 3.95
Ginger Ice Cream with Sago

珍珠鮮果云呢拿雪糕撈 \$ 4.50
Vanilla Ice Cream with
Fresh Fruit and Sago

涼粉紅豆雪糕撈 \$ 3.95
Red Bean Ice Cream
with Chinese Jelly

珍珠三色雪糕撈 \$ 3.95
Assorted Ice Cream with Sago

可樂浮波雪糕 \$ 2.95
Coca Cola with Ice Cream

熱糖水類
Tong Shui (Hot)

- 純正生磨杏仁茶 \$ 2.35
House Special Almond Tea
- 腐蛋蓮子杏仁茶 \$ 3.25
Lotus Seeds with Egg n Almond Tea
- 首廚首烏芝麻糊 \$ 2.50
Black Sesame Paste with "Silu Woo"
- 陳皮蓮子紅豆沙 \$ 2.35
Red Bean with Lotus Seeds Tong Shui
- 海帶蓮子綠豆沙 \$ 2.35
Mung Bean with Lotus Seeds Tong Shui
- 清雪慈芋西米露 \$ 2.50
Tapioca Pearl with Coconut Milk & Taro
- 即磨鳳凰奶糊 \$ 3.25
Fresh Egg Milk Shake
- 清熱滋陰龜鹿膏 (熱或凍) \$ 3.95
Chinese Herbal (Guling Gao)
- 生磨栗子西米露 \$ 4.25
Fresh Chestnuts with Tapioca Pearl
- 椒鹽糯米卷 \$ 2.35
Nut Filled Glutinous Dumpling

凍糖水類
Tong Shui (Cold)

- 凍生磨杏仁茶 \$ 2.35
House Special Almond Tea
- 凍龍眼西米露 \$ 2.35
Tapioca Pearl with Coconut Milk
- 凍鮮果西米露 \$ 3.25
Fresh Fruit with Coconut Milk
- 凍什果豆腐花 \$ 2.35
Bean Curd Jello with Mixed Fruits

鮮蔬菜果汁類
Fresh Fruit & Vegetable Juice

- 鮮榨橙汁, 甘菊汁, 西芹汁 \$ 2.25
Fresh Orange Juice, Fresh Carrot Juice, Fresh Celery Juice
- 即榨帶味芒果汁, 木瓜汁, 蘋果汁, \$ 2.95
雪梨汁, 西瓜汁, 藍瓜汁, 檸檬果汁,
士多啤梨汁, 蜜糖汁, 香蕉汁
Fresh Mango Juice, Papaya Juice, Apple Juice,
Pear Juice, Watermelon Juice, Melon Juice, Kiwi Juice,
Strawberry Juice, Pineapple Juice, Banana Juice

特調鮮蔬菜果汁類
Mixed Fruit & Vegetable Juice

- 初戀滋味 (甘菊、蘋果、西芹、生薑汁) \$ 3.75
First Love (Carrot, Apple, Celery, Ginger)
- 紅粉佳人 (西瓜、蜜瓜) \$ 3.75
Pink Lady (Watermelon, Melon)
- 香果風情 (香蕉、蘋果) \$ 3.75
With Your Kiss (Banana, Apple)
- 黃昏之戀 (菠蘿、香蕉) \$ 3.75
Sunset Love (Pineapple, Banana)

鮮奶果汁類
Fresh Fruit Shake

- 鮮奶芒果汁 \$ 3.75
Fresh Mango Fruit Shake
- 鮮奶木瓜汁 \$ 3.75
Fresh Papaya Fruit Shake
- 鮮奶蜜瓜汁 \$ 3.75
Fresh Melon Fruit Shake
- 鮮奶香蕉汁 \$ 3.75
Fresh Banana Fruit Shake
- 鮮奶奇異果汁 \$ 3.75
Fresh Kiwi Fruit Shake
- 鮮奶士多啤梨汁 \$ 3.75
Fresh Strawberry Fruit Shake

鮮果汁西米露

House Special Fresh Juice with Tapioca Pearl

- 芒果西米露 \$ 3.75
Fresh Mango Juice with Tapioca Pearl
- 蜜瓜西米露 \$ 3.75
Fresh Melon Juice with Tapioca Pearl
- 木瓜西米露 \$ 3.75
Fresh Papaya Juice with Tapioca Pearl
- 西瓜西米露 \$ 3.75
Fresh Watermelon Juice with Tapioca Pearl
- 奇異果西米露 \$ 3.75
Fresh Kiwi Juice with Tapioca Pearl
- 士多啤梨西米露 \$ 3.75
Fresh Strawberry Juice with Tapioca Pearl

台式珍珠奶茶

Taiwan Style Sago Drinks

- 珍珠奶茶 (凍 / 熱) \$ 3.75
Milk Tea with Sago (Hot/Cold)
- 香芋奶茶 \$ 3.75
Taro Milk Tea
- 椰香奶茶 \$ 3.75
Coconut Milk Tea
- 杏仁奶茶 \$ 3.75
Almond Milk Tea
- 茉香奶茶 \$ 3.75
Barley Garm Milk Tea
- 珍珠紅茶 \$ 3.75
Red Tea with Sago
- 檸檬紅茶 \$ 3.75
Lemon Red Tea
- 蜂蜜紅茶 \$ 3.75
Red Tea with Honey

首創厚冰凍涼粉 \$ 2.75

House Special Chinese Jelly on Ice

- 香滑凍紅豆糕布甸 \$ 2.35
Red Bean Pudding
- 特製凍馬豆糕布甸 \$ 2.35
Corn Bean Pudding
- 清甜旗香芒布甸 \$ 2.35
Mango Pudding
- 珍珠香芋凍布甸 \$ 2.35
Taro with Sago Pudding

燉糖水類

Tong Shui (Double Boiled)

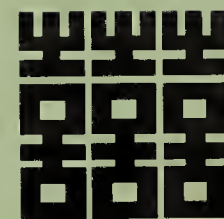
- 川貝南北杏燉雪梨 \$ 4.25
Oriental Pears
with Almond (Seasonal)
- 南北杏木瓜燉雪耳 \$ 4.25
Papaya with
Snow Fung (Seasonal)
- 杏汁補蓮燉雪蛤 \$ 5.75
Snow Frog & Lotus Seeds
with Almond Juice
- 椰汁鮮奶燉雪蛤 \$ 5.75
Snow Frog with Coconut Milk
- 鳳凰奶燉雪蛤 \$ 5.75
Snow Frog with
Fresh Egg Milk Shake
- 椰汁鮮奶燉竹筴蓮子 \$ 5.75
Bamboo Pith & Lotus Seeds
with Coconut Milk
- 薑汁燉鮮奶 \$ 3.00
Milk with Ginger Juice



紐約曼哈頓三十八大道
136-11號
136-11 38th Avenue
Flushing, NY 11354

Tel: (718) 661-3380
Fax: (718) 661-3363

三喜餐廳



THREE HAPPINESS RESTAURANT

#1
209 W. CERMAK RD..
CHICAGO ILL. 60616
PHONE 842-1964

#2
216 W. 22ND PLACE
CHICAGO ILL. 60616
PHONE 791-1228

EXOTIC DRINKS

MAI TAI \$2.50

Favorite exotic libation, needs no introduction



NAVY GROG \$2.50

Thirsty shipmates made this one famous all around the world.

SLOE BOAT \$2.50

Sloe Gin on a Pacific cruise



HAWAIIAN COOLER \$2.50

Slip this pineapple potion, sure to please.



BLUE HAWAII \$2.50

Unique Polynesian mixture with vodka, passion fruit and lots more.



ZOMBIE \$2.95

Three kinds of rum, two more liqueurs and you better believe you'll feel good all over

COCKTAILS

| | |
|-------------------------|------|
| Martini | 1.50 |
| Manhattan | 1.50 |
| Rob Roy | 1.50 |
| Old Fashioned | 1.50 |
| Gimlet | 1.50 |
| Whiskey Sour | 1.50 |
| Gin & Tonic | 1.50 |
| Scotch Sour | 1.65 |
| Bacardi | 1.65 |
| Daiquiri | 1.65 |
| Margarita | 1.65 |
| Bloody Mary | 1.65 |
| Screwdriver | 1.65 |
| Stinger | 1.65 |
| Tom Collins | 1.65 |
| Singapore Sling | 1.65 |
| Sloe Gin Fizz | 1.65 |
| Black Russian | 1.65 |
| Brandy Alexander | 1.65 |
| Grasshopper | 1.65 |
| Pink Lady | 1.65 |
| Rusty Nail | 1.65 |
| Harvey Wallbanger | 1.65 |

Add 25¢ for specified brands.

WHISKEY

| | |
|---------------------------|------|
| Jack Daniel's Black | 1.50 |
| Seagram's 7-Crown | 1.50 |
| Seagram's V.O. | 1.50 |
| Canadian Club | 1.50 |

SCOTCH

| | |
|-------------------------------|------|
| Chivas Regal (12 years) | 1.75 |
| Johnnie Walker, Black | 1.65 |
| Johnnie Walker, Red | 1.65 |
| J & B | 1.85 |
| Cutty Sark | 1.65 |

COGNAC

| | |
|-------------------|------|
| Hennessey | 1.75 |
| Courvoisier | 1.75 |

WINES

HOUSE WINE

| ROSE | BURGUNDY | CHABLIS |
|------|---------------|---------|
| | carafe - 3.95 | |
| | a half - 2.25 | |

| | |
|------------------------------------|-----------|
| HARVEYS BRISTOL CREAM SHERRY | 1.65 |
| CHABLIS | 1.15 |
| ROSE | 1.15 |
| BURGUNDY | 1.15 |
| LANCER ROSE | 5.00-9.00 |
| NG KA PY | 1.75 |
| BOTTLE | 2.00 |
| WAN FU | 5.00 |
| TAI-SHAN | 7.50 |

BEERS

| | |
|-----------------|------|
| SCHLITZ | .85 |
| SCHLITZ | .85 |
| BUDWEISER | .85 |
| MICHELOB | .95 |
| HEINEKEN | 1.35 |
| TSING TAO | 1.35 |

CORDIALS - 1.05

| | | |
|----------|---------|---------------|
| GALLIANO | O DARBY | DRAMBUIE |
| KARLUA | | GRAND MARNIER |

两位餐
DINNER FOR TWO

春卷
EGG ROLL
甜酸肉
SWEET & SOUR PORK

云吞汤
WONTON SOUP
芥兰牛肉
CHINESE BROCCOLI W/ BEEF

\$ 14.00

三位餐
DINNER FOR THREE

春卷
EGG ROLL
单菇鸡球
BREAST OF CHICKEN WITH STRAWMUSHROOM
沙爹牛肉
SLICED BEEF WITH SATAY SAUCE
腰果肉丁
DICED PORK WITH CASHEWNUIT

云吞汤
WONTON SOUP

\$21.50

四位餐
DINNER FOR FOUR

春卷 义烧
EGG ROLL BAR B.O. PORK
西洋菜汤
WATERCRESS WITH SLICED PORK SOUP
虾龙糊 番茄牛肉
SHRIMP LOBSTER STYLE, SLICED BEEF WITH TOMATO
甜酸肉 腰果炒鸡丁
SWEET & SOUR PORK, DICED CHICKEN WITH CASHEW NUT

\$ 30.50

五位餐
DINNER FOR FIVE

春卷 义烧
EGG ROLL BAR B.O. PORK
紫菜汤 咖喱牛肉
SEA WEED SOUP CURRY BEEF
杏仁鸡丁 甜酸肉
ALMOND CHICKEN DING, SWEET & SOUR PORK
时菜鱼片
FILLET OF PIKE FISH WITH CHINESE VEGETABLE
玉米笋牛肉 义烧炒饭
SLICED BEEF WITH BABY CORN, PORK FRIED RICE

\$ 43.00

六位餐
DINNER FOR SIX

春卷 云吞汤 义烧
EGG ROLL, WONTON SOUP, BAR B. O. PORK
雪豆牛肉 蚝油鸡球
SLICED BEEF WITH PEA POD, BRAISED CHICKEN IN OYSTER
净炒鱼片 腰果虾仁 SAUCE
FILLET OF FRESH PIKE, SHRIMP W/ CASHEW NUT
红烧豆付
FRIED FRESH BEAN CAKE W/ CHINESE VEGETABLE
义烧炒饭
PORK FRIED RICE.

\$ 51.00

八位餐
DINNER FOR EIGHT

春卷 义烧 瑶柱粟米汤
EGG ROLL, BAR B.O. PORK, VELVET CHICKEN CORN SOUP
干煎虾球
PAN FRIED PRAWN IN SHELL,
草菇牛肉
SLICED BEEF WITH STRAWMUSHROOM,
海鲜什套 脆皮炸子鸡
SEA FOOD COMBINATION, CRISPY SKIN CHICKEN,
香港士的 扬州炒饭
HONG KONG T-BONE STEAK, SPECIAL FRIED RICE
时菜炒派鱼
FILLET OF PIKE WITH CHINESE VEGETABLE

\$ 65.00

頭 招
APPETIZERS

| | |
|-----------------------------------|---------|
| 春 卷 | |
| EGG (2) | \$ 2.00 |
| 叉 燒 | |
| BAR B.Q. PORK | 2.95 |
| 炸 蝦 | |
| DEEP FRIED SHRIMP CANTONESE STYLE | 4.75 |
| 炸 云 吞 | |
| FRIED WONTON | 1.75 |
| 脆皮魚卷 | |
| FRIED FISH ROLL | 4.95 |

湯 類
SOUP

| | |
|---|----------|
| 雄雞燕窩湯 | (s) 5.95 |
| BIRDS NEST WITH CHICKEN PUREE | (L) 7.95 |
| 冬菇肉片豆付湯 | (s) 2.95 |
| BEAN CAKE & BLACK MUSHROOM W/ SLICED PORK | (L) 4.50 |
| 甜粟米湯 | (s) 3.50 |
| SWEET CORN & CHICKEN PUREE THICK SOUP | (L) 4.75 |
| 西洋菜肉片湯 | (s) 2.95 |
| WATERCRESS WITH SLICED PORK SOUP | (L) 4.75 |
| 海參魚丸湯 | (s) 4.75 |
| SEA CUCUMBER WITH FISH BALLS | (L) 6.95 |
| 榨菜肉片湯 | (s) 2.75 |
| JA CHOY BEAN CAKE WITH SLICED PORK SOUP | (L) 4.25 |
| 酸菜肉片豆付湯 | (s) 2.75 |
| SOUP VEGETABLE & BEAN CAKE W/ SLICED PORK | (L) 4.25 |
| 紫菜湯 | (s) 2.75 |
| SEA WEED SOUP | (L) 4.25 |
| 八珍冬瓜粒湯 | (s) 3.95 |
| DICED WINTER MELON W/ SHRIMP & MEAT SOUP | 5.95(L) |
| 西菜魚丸湯 | (s) 4.75 |
| WATERCRESS WITH FISH BALL SOUP | (L) 6.95 |

猪肉類
PORK

| | |
|---|---------|
| 時 嚕 肉 | |
| SWEET & SOUR PORK WITH PINEAPPLE | \$ 4.50 |
| 紅 燒 豆 付 | |
| FRIED BEAN CAKE W/ SLICED PORK & HAM | 4.75 |
| 火 燒 豆 付 | |
| BAR B.Q. PORK WITH BEAN CAKE | 4.25 |
| 威 壓 肉 餅 | |
| MINCED PORK WITH SALTED EGG | 4.00 |
| 豉 汁 排 骨 | |
| SPARE RIB IN BLACK BEAN & GARLICE SAUCE | 4.95 |
| 甜 酸 排 骨 | |
| SWEET & SOUR SPARE RIB | 4.95 |
| 榨 菜 燉 豬 肉 | |
| STEAMED PORK WITH JA CHOY | 4.50 |
| 芥 蘭 肉 片 | |
| CHINESE BROCCOLI WITH SLICED PORK | 4.75 |
| 冬 菜 豬 肉 | |
| MINCED PORK WITH UNG CHOY | 4.50 |
| 腰 果 肉 丁 | |
| DICED PORK WITH CASHEN NUT | 4.50 |
| 杏 仁 叉 燒 丁 | |
| DICED BAR B.Q. PORK WITH ALMOND | 4.50 |

牛肉類
BEEF

| | |
|---|---------|
| 雪 豆 牛 肉 | |
| PEA PODS WITH SLICED BEEF | \$ 5.95 |
| 子 羌 牛 肉 | |
| SLICED BEEF WITH SLICED GINGER | 5.75 |
| 炆 油 牛 肉 | |
| SLICED BEEF IN OYSTER SAUCE | 5.95 |
| 豉 椒 牛 肉 | |
| SLICED BEEF WITH GREEN PEPPER | 5.75 |
| 蕃 茄 牛 肉 | |
| SLICED BEEF WITH TOMATO | 5.75 |
| 蔥 蔥 爆 牛 肉 | |
| SLICED BEEF WITH GREEN ONION & GINGER | 5.95 |
| 雪 豆 牛 肉 | |
| TENDER STEAK WITH PEA POD | 9.50 |
| 香 港 牛 肉 | |
| HONG KONG T-BONE STEAK | 11.00 |
| 時 菜 牛 肉 | |
| SLICED BEEF WITH CHINESE VEGETABLE | 5.75 |
| 芥 蘭 牛 肉 | |
| SLICED BEEF WITH CHINESE BROCCOLI | 5.95 |
| 咖 喱 牛 肉 | |
| CURRY BEEF | 5.95 |
| 中 式 牛 柳 | |
| BARBECUE FILLET MIGNON (CHINESE STYLE) | 8.95 |
| 沙 爹 牛 肉 | |
| SLICED BEEF WITH SATAY SAUCE | 5.95 |

牛肉類

BEEF

| | |
|---------------------------------|---------|
| 酸菜牛肉 | \$ 5.75 |
| SLICED BEEF WITH SOUR VEGETABLE | |
| 玉米筍牛肉 | 5.95 |
| SLICED BEEF WITH BABY CORN | |
| 苦瓜牛肉 | 5.95 |
| SLICED BEEF WITH BITTER MELON | |
| 草菇牛肉 | 5.95 |
| SLICED BEEF WITH STRAW MUSHROOM | |
| 淨灼牛百葉 | 6.95 |
| BEEF TRIPE WITH GINGER & ONION | |
| 薑白牛腩 | 4.95 |
| BEEF STEW WITH WHITE TURNIP | |

鴨鴨類

CHICKEN & DUCK

| | |
|--|---------|
| 白切大肥鴨 | \$ 3.75 |
| CHOICE CHICKEN STEAMED | |
| 五香豉油鴨 | 3.75 |
| FIVE SPICE SOY SAUCE CHICKEN | |
| 脆皮炸子雞 | 6.25 |
| CRISPY SKIN CHICKEN (CHINESE STYLE) HALF | |
| 宮保雞丁 | 12.50 |
| SZECHUAN DICED CHICKEN IN HOT SAUCE | |
| 時菜鴨球 | 5.25 |
| BREAST OF CHICKEN WITH CHINESE VEGETABLE | |
| 豉汁鴨球 | 4.75 |
| BREAST OF CHICKEN IN BLACK BEAN & GARLIC SAUCE | |
| 豉椒鴨球 | 5.25 |
| BREAST CHICKEN W/ GREEN PEPPER & GARLIC | |
| 腰果雞丁 | 4.75 |
| DICED CHICKEN WITH CASHEN NUT | |
| 咖喱鴨球 | 5.50 |
| CURRY CHICKEN | |
| 苦瓜鴨球 | 4.95 |
| BREAST OF CHICKEN WITH BITTER MELON | |
| 草菇鴨球 | 4.95 |
| BREAST OF CHICKEN WITH STRAWMUSHROOM | |
| 甜酸鴨 | 5.25 |
| SWEET & SOUR CHICKEN | |
| 明爐火鴨 | 4.95 |
| ROAST DUCK (COLD) | |
| 蚝油鴨掌 | 3.75 |
| DUCK FEET WITH OYSTER SAUCE | |
| | 4.75 |

| 蝦類 SHRIMP | |
|----------------------------------|------|
| 炒龍蝦 | & |
| STIR FRIED LIVE LOBSTER | |
| 干煎蝦球 | 7.25 |
| PAN FRIED PRAWN IN SHELL | |
| 時菜蝦球 | 6.95 |
| SHRIMP WITH VEGETABLE | |
| 腰果蝦球 | 7.75 |
| SHRIMP WITH CASHEW NUT | |
| 清炒鮮蝦球 | 7.95 |
| SAUTE CRYSTAL OF SHRIMP | |
| 茄汁蝦球 | 7.25 |
| PRAWN IN SHELL WITH TOMATO SAUCE | |
| 蝦龍蝦 | 6.95 |
| SHRIMP WITH LOBSTER SAUCE | |
| 滑蛋蝦仁 | 6.95 |
| SHRIMP WITH SCRAMBLED EGG | |
| 糖酸蝦球 | 6.95 |
| SWEET & SOUR SHRIMP | |
| 雪豆蝦球 | 6.95 |
| SHRIMP WITH PEA PODS | |
| 紅燒蝦球 | 6.95 |
| DEEP FRIED SHRIMP WITH VEGETABLE | |
| 咖喱蝦球 | 6.95 |
| SHRIMP WITH CURRY SAUCE | |
| 白灼蝦 | 7.25 |
| STEAMED FRESH SHRIMP | |

| 海鮮類 SEA FOOD | |
|--|---------|
| 海鮮什會 | \$ 6.95 |
| COMBINATION SEAFOOD WITH VEGETABLE | |
| 紅燒魚球 | 6.75 |
| DEEP FRIED FISH WITH VEGETABLE | |
| 淨炒魚片 | 7.25 |
| PAN FRIED FILLET OF PIKE FISH | |
| 淨灼墨魚 | 6.25 |
| STEAMED FRESH SQUID | |
| 淨炒雙尤 | 6.75 |
| SAUTE FRESH SQUID & DRY SQUID | |
| 淨炒吊尤 | 6.50 |
| SAUTE DRY SQUID | |
| 時菜吊尤 | 5.75 |
| DRY SQUID WITH VEGETABLE | |
| 時菜墨魚 | 5.75 |
| FRESH SQUID WITH VEGETABLE | |
| 酸菜墨魚 | 5.75 |
| FRESH SQUID WITH SOUR VEGETABLE | |
| 時菜帶子 | 6.95 |
| FRESH SCALLOP WITH VEGETABLE | |
| 淨炒响螺片 | 7.25 |
| SAUTE FRESH CONCH | |
| 葱蒜焗蜆 | 6.95 |
| SAUTE OYSTER WITH GREEN ONION & GINGER | |
| 酥炸生蜆 | 6.95 |
| DEEP FRIED OYSTER | |

海鮮類
SEA FOOD

| | |
|---|---------|
| 酸菜魚片 | \$ 6.75 |
| FISH CAKE WITH SOUR VEGETABLE | |
| 魚白魚片 | 6.75 |
| FISH CAKE WITH WHITE TURNIP | |
| 草菇魚丸 | 6.75 |
| FISH BALL WITH STRAWMUSHROOM | |
| 芥蘭魚片 | 6.75 |
| FISH CAKE WITH CHINESE BROCCOLI | |
| 蝦肉扒草菇 | 6.50 |
| STRAWMUSHROOM WITH CRAB MEAT | |
| 炒蚧 | 4.95 |
| STIR FRIED FRESH CRAB | |
| 乾葱炆蚧 | 4.95 |
| DRY STIR FRIED FISH CRAB | |
| 發財大蜆 | 4.95 |
| FRIED FRESH CLAMS | |
| 石螺 | |
| SAUTE SNAILS WITH BLACK BEAN & GARLIC SAUCE | 4.25 |

蒸海鮮類
STEAMED SEA FOOD

| | |
|--------------------------|--------|
| 清蒸龍蝦 | |
| STEAMED LIVE LOBSTER | |
| 清蒸游水魚 | |
| STEAMED FRESH PIKE FISH | |
| 清蒸龍脷魚 | |
| STEAMED FRESH DOVER SOLE | |
| 清蒸立魚 | SEASON |
| STEAMED FRESH CRAPPIE | |
| 清蒸白魚 | |
| STEAMED FRESH WHITE FISH | |

菜類
VEGETABLE

| | |
|---------------------------|---------|
| 蚝油生菜 | \$ 3.75 |
| LETTUCE WITH OYSTER SAUCE | |
| 油菜 | 4.00 |
| YAU TOY | |
| 白菜心 | 3.50 |
| BUK TOY | |
| 芥蘭 | 4.00 |
| CHINESE BROCCOLI | |

| 煲仔飯類 | |
|--|---------|
| RICE IN CASSEROLES | |
| 三喜煲仔飯 | |
| DUCK, SAUSAGE, CURED PORK IN RICE CASSEROLES | \$ 6.75 |
| 滑瑤煲仔飯 | |
| VELET CHICKEN IN RICE CASSEROLES | 5.75 |
| 滑牛煲仔飯 | |
| VELVET BEEF IN RICE CASSEROLES | 5.75 |
| 白鴿煲仔飯 "白鴿王全隻" | |
| SQUAB IN RICE CASSEROLES (WHOLE) | 8.00 |
| 腊腸煲仔飯 | |
| CHINESE SAUSAGE IN RICE CASSEROLES | 5.50 |
| 腊肉煲仔飯 | |
| CHINESE CURED PORK IN RICE CASSEROLES | 5.50 |
| 腊鴨煲仔飯 | |
| CHINESE DRY CURED DUCK IN RICE CASSEROLES | 6.25 |

| 煲仔菜類 | |
|--|-----------------|
| CASSEROLES | |
| 生炆煲 | |
| OYSTER CASSEROLES | \$ 7.25 |
| 牛什煲 | |
| BEEF TRIPE CASSEROLES | 5.25 |
| 牛腩煲 | |
| BRAISED BEEF STEW CASSEROLES | 5.25 |
| 酸豆付煲 | |
| STUFFED BEAN CAKE CASSEROLES | 5.95 |
| 東江酸豆付煲 | |
| TUNG KONG STUFFED BEAN CAKE CASSEROLES | 5.75 |
| 八珍豆付煲 | |
| SEA FOOD COMBINATION W/ BEAN CAKE | |
| 羊肉煲 | CASSEROLES 6.50 |
| BRAISED LAMB IN CASSEROLES | 6.50 |
| 咖喱牛腩煲 | |
| BRAISED BEEF STEW W/ CURRY IN CASSEROLES | 5.25 |

| 炒麵粉類 CHOW MEIN OR RICE NOODLES | |
|---|---------|
| 肉絲炒麵粉 | \$ 4.95 |
| PORK WITH THIN OR RICE NOODLES | |
| 滑牛炒麵粉 | 4.95 |
| BEEF WITH THIN OR RICE NOODLES | |
| 芥蘭牛肉炒麵粉 | 5.75 |
| BEEF & BROCCOLI WITH THIN OR RICE NOODLES | |
| 叉燒炒麵粉 | 4.95 |
| CHAR SIU WITH THIN OR RICE NOODLES | |
| 蝦球炒麵粉 | 6.95 |
| FRESH SHRIMP WITH THIN OR RICE NOODLES | |
| 魚片炒麵粉 | 6.95 |
| FILLET FISH WITH THIN OR RICE NOODLES | |
| 鴨球炒麵粉 | 4.95 |
| CHICKEN WITH THIN OR RICE NOODLES | |
| 大鴨炒麵粉 | 6.50 |
| ROAST DUCK WITH THIN OR RICE NOODLES | |
| 什會炒麵粉 | 6.95 |
| MIXED SEAFOOD WITH THIN OR RICE NOODLES | |
| 豉椒牛肉炒麵粉 | 5.75 |
| GREEN PEPPER WITH THIN OR RICE NOODLES | |
| 星洲炒米粉 | 5.25 |
| SINGAPORE FRIED RICE NOODLES | |
| 干炒牛河 | 4.95 |
| DRY PAN FRIED RICE NOODLES | |

| 湯麵粉類 NOODLES WITH SOUP | |
|---|---------|
| 雲吞麵粉 | \$ 2.95 |
| WONTON SOUP | |
| 雲吞湯麵粉 | 3.25 |
| WONTON WITH THIN OR RICE NOODLE SOUP | |
| 火鴨云吞 | 4.50 |
| ROAST DUCK WITH WONTON SOUP | |
| 揚州窩麵 | 6.75 |
| YANGCHOW WOR MEIN SOUP | |
| 魚餅湯麵粉 | 3.95 |
| FISH CAKE W/ THIN OR RICE NOODLES SOUP | |
| 牛肉湯麵粉 | 3.25 |
| BEEF WITH THIN OR RICE NOODLE SOUP | |
| 叉燒湯麵粉 | 2.95 |
| BAR B.Q. PORK W/ THIN OR RICE NOODLE SOUP | |
| 水餃 | 3.50 |
| MEAT & SHRIMP DUMPLINGS SOUP | |
| 什會湯麵粉 | 3.95 |
| MIXED SEAFOOD W/ THIN OR RICE NOODLE SOUP | |
| 牛什湯麵粉 | 3.25 |
| BEEF TRIPE WITH THIN OR RICE NOODLE SOUP | |
| 牛腩湯麵粉 | 3.50 |
| BEEF STEW WITH THIN OR RICE NOODLE SOUP | |

飯類
RICE

| | |
|---------------------------------------|---------|
| 咖喱虾球飯 | |
| CURRY SHRIMP ON RICE | \$ 4.75 |
| 什會飯 | |
| SEA FOOD COMINATION ON RICE | 4.75 |
| 芥蘭炆并飯 | |
| CHINESE BROCCOLI & FISH CAKE ON RICE | 4.50 |
| 豉椒牛什飯 | |
| GREEN PEPPER WITH BEEF TRIPES ON RICE | 3.50 |
| 時菜炆燒飯 | |
| BAR B.Q. PORK & CHINESE VEGETABLES | 3.50 |
| 豆付牛肉飯 | |
| BEAN CAKE & BEEF ON RICE | 3.75 |
| 豉汁排骨飯 | |
| SPARERIB WITH BLACK BEAN GARLIC SAUCE | 3.95 |
| 酸菜牛肉飯 | |
| SOUR VEGETABLE & BEEF ON RICE | 3.75 |
| 芥蘭牛肉飯 | |
| CHINESE BROCCOLI & BEEF ON RICE | 3.95 |
| 炆治牛肉飯 | |
| MINCED BEEF ON RICE | 3.75 |
| 揚州炒飯 | |
| SPECIAL FRIED RICE | 4.25 |
| 魚片飯 | |
| FISH FILLET ON RICE | 4.75 |



人們愛吃狗不理包子，更想瞭解“狗不理”的來歷。

狗不理包子在清朝末年（約1858年）創始於津門，至今已有一百三十多年的歷史。當年，河北省武清縣有一高姓農家，四十歲喜得貴子，為保平安，取名為「狗子」，以求像小狗一樣好養活。

狗子十四歲來津謀生，在一家包子鋪學徒，練就一手好活，他不甘寄人籬下，說自己擺起了包子攤，發明水氽半發麵，做出的包子口感柔軟，香而不膩，十里百里的人都來吃包子，因此，生意十分興隆，狗子每天應接不暇，忙得顧不上跟顧客說話，這樣一來，吃包子的人都說狗子賣包子不理人，日久天長，都叫他「狗不理」。後來，袁世凱在天津編練新軍，將「狗不理」包子帶入皇宮，獲蒙慈禧、太后賜譽龍顏大悅，說道：「山中走獸云中龍，霞地牛羊海味鮮，不及狗不理香矣，食之長壽也。」。狗不理包成了貢品，從此名振神州。

狗不理紐約分店是天津狗不理總店直屬分店。由總店派出特級廚師主理，一切作業按照總店百年來傳統方式操作，以保持原有風味。

The Legend of Gou-Bu-Li, Tianjin
ESTABLISHED 1858

In 1858, there was a farmer named Gao who lived in Wuqing County, Hebei Province. A son was born, and Gao became a father when he was forty years old. Everyone in the family was very happy. They named the baby GOU-ZU (little dog), and hoped he would be raised as easily as a little dog.

Gou zu came to Tianjin when he was fourteen years old. He worked for a BO-ZU (steamed stuffed bun) store as a trainee. He worked very diligently and became very good at making BO-ZU. He decided he would work for himself so he started his own BO-ZU store.

GOU-ZU invented a special recipe for the dough to make the BO-ZU. His BO-ZU was soft but not greasy and lasted very good. Everyone within a hundred mile radius came for his steamed buns, BO-ZU.

GOU-ZU's business grew bigger and bigger. He became so busy that his customers teased him that GOU-ZU had only time to sell his BO-ZU and did not have any time to socialize (Li-Jen) any more. People started to call him GOU-BU-LI (GOU-ZU NOT SOCIAL).

Later, Yuanshikai started the 'New Army' in Tianjin. He heard about GOU-BU-LI and introduced the BO-ZU to the Dowager, Mother of the Emperor. The Dowager loved the GOU-BU-LI steamed bun and praised the general. And ever since then GOU-BU-LI has been famous throughout the whole country.

TIANJIN GOU-BU-LI BUN

天津狗不理包紐約分店

歡迎外賣

TEL: (718) 886-2121

135-28 40th Road, Flushing, N.Y. 11354

TIANJIN GOU-BU-LI BUNS & DUMPLINGS

風味小菜

SPECIAL APPETIZERS

山西刀削/剔尖/貓耳朵 麵

SHANG XI DDW SHIAW MIEN

風味小菜

SPECIAL APPETIZERS

| | | | | |
|------|-------|--|------|------|
| S107 | 多味牛百頁 | Delicious Beef Tripe | 3.50 | 2.00 |
| S108 | 蒜茸海帶絲 | Seaweed with Minced Garlic ... | 2.50 | 1.50 |
| S109 | 五香花生仁 | Peanuts with Five Spiced Flavours | 2.50 | 1.50 |
| S100 | 麻辣肚絲 | Shredded Tripe w. Spicy Sauce | 3.50 | 2.00 |
| S111 | 醬豬耳 | Pig's Ear Cooked in Soy Sauce | 3.95 | |
| S112 | 醬蹄 | Pig's Knuckle in Soy Sauce | 3.50 | |

WATERFRONT
\$9.95
LUNCH SPECIAL

INCLUDES: *Soup of the Day and
Mug of Beer, Soda or Coffee and
Choice of the Following:*

PULLED CHICKEN

PULLED PIG

TEXAS DIP

FRENCH DIP

(with Fried Onions & Melted
Farm House Cheddar \$1.50 extra)



HICKORY SMOKED TURKEY BREAST
(with Melted Farm House Cheddar & Jalapeno Jelly \$1.50 extra)

GRILLED VEGETABLES on FOCACIA

MIXED GREEN CAESAR SALAD
(with Grilled Chicken \$2.00 extra)

STEAMED VEGETABLE DUMPLINGS

Served 11:30am - 3:00pm • Monday thru Friday



155 Atlantic Avenue
(between Henry & Clinton)
Brooklyn, NY 11201
718.522.3794

APPETIZERS

| | |
|---|-------|
| STEAMED VEGETABLE DUMPLINGS with Soy Ginger Sauce | 6.95 |
| SOUTHWESTERN CHICKEN QUESADILLA | |
| Served with Black Bean Salsa & Tequila Sour Cream | 8.95 |
| ALE BATTERED CHICKEN FINGERS with Brown Ale Honey Mustard | 6.95 |
| TENDER FRIED CALAMARI with fresh Marinara Sauce | 10.95 |
| BUFFALO STYLE CALAMARI with Bleu Cheese Dipping Sauce | 11.95 |
| SPICY CHICKEN WINGS with Sam's famous hot sauce | 10.95 |
| ALE BATTERED SHRIMP Four Jumbo Gulf Shrimp with Creole Mayonnaise | 8.95 |
| SUPER NACHO PLATTER Warm Tortilla Chips piled with Chili, Onions, Jalapenos, Olives, Tomatoes, Cheese & Sour Cream | 10.95 |
| with VEGETARIAN CHILI | 10.95 |
| with VENISON CHILI | 12.95 |
| GRILLED BAURENWURST German Farmer's Sausage served with Smoked Garlic Smashed Potatoes and Brown Ale Honey Mustard | 8.95 |
| HALF RACK OF BARBECUE SPARE RIBS | 11.95 |

SOUPS, SALADS & SIDES

| | | |
|-------------|---|-------|
| DRESSING | BEER BATTERED ONION RINGS | 4.95 |
| Raspberry | SPICY MACARONI & CHEESE CASSEROLE | 5.95 |
| Lambic | CROCK of 4 ONION & PORTER SOUP au Gratin | 6.95 |
| Vinaigrette | HAND CUT FRENCH FRIES | 3.50 |
| | with Melted Cheese & Jalapenos | 5.95 |
| | HAND CUT SWEET POTATO FRIES with Brown Ale Honey Mustard | 4.75 |
| Bleu | SMOKED GARLIC SMASHED POTATOES | 3.00 |
| Cheese | MIXED GREENS CAESAR SALAD | 6.95 |
| Chipotle | w/GRILLED SHRIMP 12.95 • w/GRILLED CHICKEN 10.95 | |
| Ranch | SOUTHWESTERN CHICKEN SALAD | |
| | Cilantro & Chili Marinated Chicken Breast over Mixed Greens with Chipotle Ranch Dressing | 10.95 |
| Wasabi | GRILLED PORTOBELLO MUSHROOM, EGGPLANT & GOAT CHEESE SALAD | |
| Ginger | with Toasted Pine Nuts & Balsamic Vinaigrette | 11.95 |
| Vinaigrette | CRISPY FRIED CALAMARI SALAD | |
| | with Thai Chili-Lime Vinaigrette | 11.95 |
| Balsamic | TOSSED HOUSE SALAD | 3.95 |
| Vinaigrette | CREAMY MUSTARD SLAW | 2.50 |

HEARTY SANDWICHES

| | |
|--|-------|
| CRISPY CATFISH PO' BOY Cornmeal crusted Catfish with Creole Mayonnaise | 8.95 |
| SANTA FE CHICKEN WRAP Grilled Marinated Chicken Breast with Jalapenos, Cheddar & Jack Cheeses, Lettuce, Tomato & Chipotle Ranch Dressing - Wrapped in a Hele Tortilla | 8.95 |
| TEXAS DIP Tender smoked Beef Brisket on toasted French Bread with Barbecue Dipping Sauce | 10.95 |
| PULLED CHICKEN Barbecue Chicken smothered in tangy Mustard Sauce | 8.95 |
| PULLED FIG Hickory Smoked Pork Shoulder, hand shredded & smothered in "Carolina" Barbecue Sauce | 8.95 |
| FRENCH DIP Fresh Roasted Beef on French Garlic toast with Onion Broth | 10.95 |
| Served with Fried Onions & Melted Farm House Cheddar Cheese | 11.95 |
| HICKORY SMOKED TURKEY, MELTED CHEDDAR & JALAPENO JELLY | |
| Served Open Faced on Seven Grain Bread | 9.95 |
| WARM FOCACCIA, GRILLED VEGETABLES & FRESH MOZZARELLA | |
| with Sundried Tomato Pesto & Balsamic Vinaigrette | 8.95 |

CROCK of CHILI

TEXAS STYLE
Chunky Beef & Pork simmered with Chilies, Tomatoes & Spices
Served with Onions, melted Cheddar & Jack Cheese and Rice
9.95

VENISON & BLACK BEAN
topped with Tequila Cilantro Sour Cream & Warm Tortilla Chips
12.95

VEGETARIAN
a medley of Beans, Grains, Vegetables & Spices Served with Rice
8.95

WATERFRONT SUPER BURGER

Served on a Brioche Roll with Hand Cut Fries, Lettuce, Tomato, Onion & Pickle

BEEF BURGER Half Pound of Fresh Angus Beef 10.95

CHOICE of TOPPING \$1.00 EACH
Swiss, Cheddar, Fresh Mozzarella, Pepper Jack, Bleu Cheese, Bacon, Fried Onions,
Chili, Cajun Spices, Roasted Peppers

TANDOORI VEGGIE BURGER
Marinated with an Indian Spice blend & served with Fruit Chutney 9.95

WILD BURGER - CHECK OUR SPECIALS for the Chef's choice of Meat

ENTREES

| | |
|---|-------|
| HALF BARBECUE CHICKEN Served with Sweet Potato Fries & Creamy Mustard Slaw | 15.95 |
| 14-HOUR HICKORY SMOKED BEEF BRISKET | |
| Tender, sliced Brisket with Sweet Potato Fries & Creamy Mustard Slaw | 16.95 |
| GERMAN WURST PLATTER Bockwurst, Baurenwurst & Bratwurst with Sauerkraut & Smoked Garlic Smashed Potatoes | 14.95 |
| CHICKEN FIN DU MONDE Sautéed Chicken Breast topped with a Belgian Ale & Wild Mushroom Sauce | 15.95 |
| GRILLED CHICKEN BREAST with Seasonal Vegetables | 13.95 |
| ALE BATTERED FISH & CHIPS | |
| Golden fried & served with Hand Cut Potato Fries | 14.95 |
| SPICY BEER SHRIMP | |
| Sautéed with Pale Ale, Cajun spices & Garlic Butter, served over Rice | 18.95 |
| SHRIMP & CHIPS | |
| Six Jumbo Shrimp coated in Ale Batter, served with Hand Cut Potato Fries | 17.95 |
| AWARD WINNING BARBECUE SPARE RIBS with Sweet Potato Fries & Creamy Mustard Sauce | |
| HALF RACK | 16.95 |
| FULL RACK | 24.95 |

Check Our Specials Board For Additional Menu Selection & Dessert Treats

ENJOY ONE OF OUR
EXCELLENT SELECTION OF TAP & BOTTLED BEERS

18% Gratuity Added to Parties of 6 or More.